

Raspberry Lemon Sorbet

Makes 1 Quart



Steps

1. Make a simple syrup by adding sugar and water to a small saucepan. Bring to a boil and cook until sugar has dissolved. Remove from heat and let it cool.
2. Put raspberries, lemon juice and simple syrup in a blender and puree.
3. Add sorbet mixture to an ice cream maker (I like using the KitchenAid attachment for their stand mixers) and churn until the sorbet is thick (like soft serve ice cream). Transfer to a freezer-safe container and freeze until sorbet is firm (about 8 hours).
4. When ready to eat, scoop sorbet into hollowed out lemon halves.

Ingredients

- 1 cup water
- 1 cup sugar
- 3 cups fresh (or frozen) raspberries
- Juice from one lemon (save the lemon shells for cups)